

# Salt and Serenity

## Tropical Coconut Cookies

Adapted from Martha Stewart's Coconut Chip Cookies

Makes 24 cookies

1 cup (8 ounces) unsalted butter, cut into 1-inch cubes, removed from fridge 30 minutes before making dough

½ cup granulated sugar

¾ cup packed light brown sugar

1 large egg

1¾ cups all-purpose flour

1 teaspoon baking soda

¾ teaspoon kosher salt

3 cups unsweetened coconut chips (also called flaked coconut)

1 heaping cup macadamia nuts, coarsely chopped

7 ounces good quality white chocolate, cut into ¼ inch chunks

1. Line 3 baking sheets with parchment paper and set aside.
2. In the bowl of an electric mixer fitted with the paddle attachment, cream together butter and granulated sugar; add brown sugar and continue mixing on medium high speed for another 4 minutes until well combined. Add egg and mix until fully incorporated.
3. In a large bowl, whisk together flour, baking soda, and salt. Add half of the flour mixture to the butter mixture and mix to combine. Add remaining flour mixture and mix to combine. Add half of the coconut chips; mix to combine. Add remaining coconut chips and mix to combine. Add macadamia nuts and chopped white chocolate and mix just until evenly distributed in the dough.
4. Using a 1¾ inch ice cream scoop, scoop out balls of dough onto prepared baking sheets at least 3 inches apart. You should be able to get 8 cookies on each cookie sheet. Transfer baking sheet to refrigerator; chill for 30 minutes. Using the flat bottom of a floured drinking glass, flatten dough slightly.
5. Preheat oven to 350° F. Place rack in center of oven.
6. Bake cookies, one sheet at a time, 14 to 16 minutes. Remove from oven and set cookie sheet on a wire rack to cool. Let cool at least 20 minutes before serving.

